

A B S T R A C T

METHOD FOR MAKING A DEEP-FROZEN INTERMEDIATE PRODUCT FOR
SWEET OR SAVOURY PIE, AND RESULTING INTERMEDIATE PRODUCT

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The method comprises steps consisting in: preparing
a pastry dough, part-baking the pastry dough, shaped in a
mold, in an oven to obtain a part-baked pie base;
10 preparing a filling such as a cream or quiche filling,
assembling the part-baked pie base with the filling to
obtain a deep-frozen preparation comprising the filling
disposed on the pie base, and packaging the intermediate
product obtained. This enables a sweet or savory pie to
15 be produced by adding a garnish and final baking to
finish baking the pie base.

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35 Translation of the title and the abstract as they were when originally filed by the
Applicant. No account has been taken of any changes that may have been made

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